



Morchella sp., Canning Dam, August 1959 x $\frac{1}{2}$.

a pinkish tinge, the chambered more or less conical heads fawn or pale brown.

For many centuries in Europe Morels have been gathered and eaten. The caps (not the stalks) are cooked and have a delicate and distinctive flavour, something like that of mushrooms. They are used fresh or dried, alone or as a flavouring.

—E. R. L. JOHNSON, Department of Botany, University of Western Australia.

CORRECTIONS

In the series, "Natural History Notes from Jigalong, North-Western Australia," in volume 7, the following corrections are necessary:

No. 7, p. 176, line 5 from bottom, Little Crow no. 100-04130 was banded on June 20, not 30 as printed.

No. 8, p. 198, in the upper table (Mammals), the scientific name of the Camel should read *Camelus dromedarius*, not *C. bactrianus*.

In the article, "Some Aboriginal Sites in the Murchison District of Western Australia," vol. 8, no. 1, p. 3, Fig. 3 has been printed upside down.